

REBECCA FREY

RECIPE DEVELOPER | FOOD WRITER | FOOD STYLIST & PHOTOGRAPHER | PASTRY CHEF
LONDON | NEW YORK CITY

Email: rebeccadfrey@gmail.com **Web:** www.bastecutfold.com **Socials:** @bastecutfold

PROFESSIONAL SUMMARY

Food writer, recipe developer, stylist/photographer and classically trained pastry chef seeking opportunities which combine my design background, artistic sensibility, and media experience with my training and experience in the pastry arts.

WORK HISTORY

SERIOUS EATS

Recurring Contributor (2023 - Present)

Recurring freelance recipe developer and food writer for [Serious Eats](http://www.serious-eats.com) (www.serious-eats.com), a recipe website published by Dotdash Meredith.

VITACOST

Recurring Contributor (2023 - Present)

Recurring freelance recipe developer, food stylist, and photographer for [Vitacost](http://www.vitacost.com) (www.vitacost.com), a US-based online grocery merchant.

FREELANCE

Recipe Developer, Food Writer, Food Stylist & Photographer, Pastry Chef (2020 - Present)

Self-employed recipe developer, food writer, food photographer/stylist, and pastry chef. Clients include *The Spruce Eats*, *Wine Enthusiast*, *The Professor* (*Chocolate Professor*, *Cheese Professor*, *Olive Oil Professor*), and *Edible Communities*. Portfolio: www.bastecutfold.com/portfolio.

BASTE CUT FOLD

Founder & Publisher (2017 - Present)

Founder, publisher, and lead recipe developer of [Baste Cut Fold](http://www.bastecutfold.com) (www.bastecutfold.com), a pastry- and dessert-focused recipe website.

SKILLS

Recipe development | [Recipe writing & editing](#) | Recipe testing | [Food writing](#) | Food content creation | [Food styling & photography](#) | Organized and detail-oriented | [Mac OS and PC proficient](#) | Social media | [Strong written and verbal communication skills](#) | Digital photography and editing | [Comfortable working on TV/film sets](#) | Sugar & chocolate work | [Gingerbread houses](#) | Royal icing cookies | [Macaron art](#) | Prop food construction | [Research and paperwork](#) | Television styling; eye for what works on camera | [Sourcing of unusual items](#) | Food illustration | [Management experience](#) | Pennsylvania Dutch cuisine | [Adapting British recipes for an American audience and American recipes for a British audience](#)

EDUCATION

LE CORDON BLEU LONDON | BIRKBECK, UNIVERSITY OF LONDON, LONDON, UK - MSc, Culinary Innovation Management (Distinction)

Dissertation: *Exploring Consumer Behavior Through the Creation of a Modern Pennsylvania Dutch Cookbook*

Award: *Best Culinary Innovation Management Student; Immersion Experience - The Wolseley Hospitality Group*

LE CORDON BLEU, LONDON, UK - Diplôme de Pâtisserie (French pastry techniques diploma; 9 months full-time study)

ECOLE CHOCOLAT, VANCOUVER, BC, CAN - Professional Chocolatier's Certificate (3 months part-time study)

CARNEGIE MELLON UNIVERSITY, PITTSBURGH, PA, USA - MFA, Costume Design

TOWSON UNIVERSITY, TOWSON, MD, USA - BA, Theatre Arts (Costume & Scenic Design)

PROFESSIONAL DEVELOPMENT

SUGAR ART TECHNIQUES - Le Cordon Bleu London, UK (Chef Nicolas Houchet); Institute of Culinary Education, New York, NY (Chef Kathryn Gordon)

FOOD PHOTOGRAPHY - Art of Intuitive Photography, New York, NY

GUMPASTE FLOWERS - Julia Fedorova Cakes, NYC (Chef Julia Fedorova)

BREADMAKING - Bread Ahead Bakery and School, London, UK

QUALIFICATIONS

UK RSPH Level 2 Award in Food Safety (Issued 2019)

RELATED EXPERIENCE

Parallel career as a costume designer, wardrobe supervisor, fashion stylist, shopper/buyer, and craftsperson in the entertainment industry, working independently, as a team member, and in supervisory roles. Credits include: *Saturday Night Live*; *The Today Show*; *Late Night with Jimmy Fallon*; *Conan*; The Metropolitan Opera; Broadway and West End musicals; television commercials; live events; and print magazines. Portfolio: www.becky-frey.com.

Former owner/operator of a small business in the tourism industry, overseeing all day-to-day operations including scheduling, client interactions, social media, advertising and marketing, payroll and finance, and the hiring, training, and management of employees.